Fun With Measuring (Activity)

**Favorite Pancakes**

**Directions for Favorite Pancakes**

**Measuring Dry Ingredients**
- Spoon flour into a measuring cup and level off. Pour into the medium mixing bowl.
- Measure baking powder and sugar with measuring spoons, level off each time, and add to the bowl.
- Stir dry ingredients together.

**Measuring Liquid Ingredients**
- Pour milk into a liquid measuring cup which is sitting on the table. Bend down to look at the 1 cup mark at eye level to be sure the amount is right. Pour into the medium mixing bowl.
- Measure oil and water with measuring spoons and combine with the milk in the medium mixing bowl.

**Cooking Directions**
- Add wet ingredients to the dry ingredients, whisk ingredients together.
- Spray griddle (or skillet) with a non-stick spray, or use a non-stick skillet. Turn on the burner to preheat the griddle or skillet.
- Pour about 1/4 cup of batter onto the griddle per pancake.
- Cook until the uppersides of pancakes are bubbly all over, a few bubbles have burst and edges begin to appear dry.
- Use a quick flip with a pancake turner or wide spatula to turn pancakes. Turn only once.

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**Ingredients**

- 1 1/4 cups all-purpose flour
- 3 teaspoons baking powder*
- 1 Tablespoon sugar
- 1 cup milk
- 2 Tablespoons oil
- 2 Tablespoons water
- Non-stick spray or oil

**Equipment**

- Pancake griddle (or skillet)
- Measuring cups (dry and liquid)
- Measuring spoons
- Large mixing bowl
- Medium mixing bowl
- Whisk
- Pancake turner (or wide spatula)
- Serving tray

* 3 teaspoons equals 1 Tablespoon. It is more accurate to measure with 1 Tablespoon rather than 3 teaspoons, but measuring with teaspoons will give you more practice measuring.